

Domaine Denis Mortet

93-96 points | 2012 Chambertin

(like the Clos de Vougeot and Beaux Bruns, this was vinified in wood *cuvés*, where the fermentation went faster): Dark, bright red. Wild, musky aromas of raspberry, game and underbrush. Velvety on entry, then large-scaled and thick in the middle palate, showing noteworthy energy and saline complexity to the soil-driven red fruit flavors. This easily digestible wine finishes with terrific length. A superb vintage for this wine *chez* Mortet.

93-95 points | 2012 Gevrey-Chambertin Lavaux-Saint-Jacques

(70% new oak; cropped at 35 hectoliters per hectare): Distinctly wilder on the nose than the foregoing samples, offering blackberry and game aromas. Dense, silky, very ripe and deep, with a distinctly glyceric, creamy character to the palate-saturating dark fruit flavors. Finishes with outstanding breadth, suave tannins and explosive fruit. Due to the high percentage of *millerandegrapes*, the potential alcohol here was 12.7%, the highest ripeness that Arnaud Mortet can recall for this premier cru. This beauty leaves the taste buds quivering.

92-95 points | 2012 Gevrey-Chambertin Les Champeaux

(aging in 50% new oak; the yield here was just 25 hectoliters per hectare): Good bright, dark red. Slightly reduced but pure aromas of strawberry, raspberry and crushed stone. At once silky and energetic, offering terrific stony penetration to the vibrant red berry flavors. Delivers lovely density without any impression of weight. Real tiny-berry intensity here. Finishes tactile, energetic and very long. Wonderfully precise and pure.

92-94 points | 2012 Gevrey-Chambertin 1er Cru

(a blend of Petite Chapelle, Cherbaudes, Bel-Air and Champonnets): Bright medium red. High-pitched aromas of raspberry, blood orange, rose petal and spicy oak. At once sweet and velvety on the palate, with a wonderfully spherical shape and lovely framing energy. Delivers an uncanny combination of *sucrosité* and inner-mouth tension. The piquant, very long finish leaves the taste buds humming. This will already be delicious in a couple years but will probably be even better with seven or eight years of cellaring.

91-94 points | 2012 Clos de Vougeot

(75% new oak): Bright, dark red. Expressive aromas of black cherry, wild herbs and menthol; fresher than the Chambolle. Dense, creamy and voluptuous, displaying terrific *sucrosité* if not quite the grip of Mortet's top wines from Gevrey. Finishes with firm but ripe tannins. Mortet has been getting smaller grapes here in recent years and says that he has been "working" the wine less. Excellent potential.

91-93 points | 2012 Gevrey-Chambertin Vieilles Vignes

(cropped at 30 hectoliters per hectare; aging in 30% new oak): Deep red. Pristine aromas of raspberry, crushed stone and minerals. A step up from the regular village *cuvée* in density of material. Chewy, ripe and energetic wine with noteworthy elegance and floral lift. This is 13% natural alcohol yet has the inner-mouth tension of a 2010. Finishes with suave, building tannins supported by tactile, penetrating fruit. A great village wine in the making.

91-93 points | 2012 Gevrey-Chambertin en Champs

(aging in 30% new oak, vs. 60% in 2011): Saturated bright red with ruby highlights. Vibrant aromas of black cherry, minerals, violet and spices. Rich and broad but with a light touch; in a spicy, very elegant style, with lovely inner-mouth perfume. Finishes with substantial tannins, noteworthy persistence and a distinct minty reserve.

89-91 points | 2012 Gevrey-Chambertin

(30% new oak): Bright medium red. Aromas of sweet raspberry, licorice, crushed stone and flowers. Dense, juicy and taut, with cool, vibrant berry and mineral flavors nicely framed by harmonious, ripe acidity. Finishes with a whiplash of flavor. The crop level was a modest 35 hectoliters per hectare due to *millerandage*. Elegant, rich and ripe village wine.

89-91 points | 2012 Chambolle-Musigny Aux Beaux Bruns

Good bright, deep red. Very ripe but reduced nose offers scents of black raspberry and mocha. Fat and sweet on the palate, in a distinctly rich style but with less energy to its blacker fruit flavors than the Gevrey wines are showing today. The reduction follows through on the palate. Finishes with building, slightly dry tannins and notes of black cherry and chocolate. In a higher-pH style in the context of this cellar.

88-90 points | 2012 Marsannay Les Longeroies

(20% new oak): Bright medium red. Musky aromas of raspberry and crushed rock reminded me of Chambolle. Dense, sweet, fine-grained and lively, showing very good stuffing to its sappy red berry fruit, with energetic *calcaire* support. Finishes juicy, fresh and persistent, with an impression of gentle extraction.

87-89 points | 2012 Fixin

(Mortet combines two parcels, one at the north and the other at the south end of the appellation; aging in 20% new oak): Good bright medium red. Aromas of crushed rock, brown spices and fresh blood. Sweet on entry, then tightly wound and backward in the mid-palate, showing good chalky reserve and a serious spine. A touch dry-edged today.